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Cooking and Serving En Casserole



by Janet
McKenzie
Hill

COOKING *and* SERVING
EN CASSEROLE
AND THINGS WE RELISH

By

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Editor Boston Cooking School Magazine



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CASSEROLE and RAMEQUIN COOKERY

That pottery has a distinctive and lasting charm no one denies. The fascination for earthen pots, pans, shirrers, *au gratin* dishes, ramequins, and casseroles lies partly in the romance that clusters around everything connected with the dim past we call the childhood of the world. For pottery is in direct line of the evolutionary process from the natural vessels of gourds, bark or shell, used by prehistoric man; wet clay was first spread upon or within these natural vessels for baking, because it seemed necessary to do so, and, afterward, to secure certain lines considered ornamental. But cooking in casseroles and ramequins would not have had such a modern renaissance, if quaint or artistic shapes and a romantic history were all that commended them to our favor.

The modern housekeeper has begun to learn that there are other ways of cooking food than by boiling, broiling, or roasting, all of which processes call for high heat. She has come to know that long, slow cooking, at a gentle heat, best conserves the nutritive elements of food and the flavors that render it most agree-



5043 $\frac{1}{2}$

PLATE I

able to us. It is this method of cooking that the earthen casserole, with its close-fitting cover, has made possible for us. Then, too, the casserole is the serving as well as the cooking dish; and besides, as from its nature it retains heat for a long time, the food presented in it may be kept in good condition for the late comer or tardy diner. The casserole may be, also, the main dependence of the woman who does her own work and likes to serve her meals daintily in courses. The viands cooked in the

PLATE I

Illustrating complete **Casserole**, together with the various parts, silver-plated holder and service cover and pottery lining and cover.

casserole, whether of "fish, flesh, fowl, or good red herring," nicely seasoned and ready to serve, will not deteriorate, if they be left in the oven while the appetizer and soup are being eaten; they may then be brought to the table without further manipulation or a minute's delay.

In cooking chicken, veal, and the like en casserole, after the vegetables, mushrooms, and wine have been added, press a strip of dough over the meeting line of cover and dish; this will swell in the heat and hermetically seal the casserole. When the dish is taken from the oven for serving, scrape from it the dough,

but do not open the casserole until it has been set upon the table, unless it is desired to substitute for the pottery the silver-plated service cover. When the latter is not used, the pottery cover is removed with a napkin by the waitress, after placing the casserole upon the table. Any kind of dough at hand may be used to seal a casserole, but if it be necessary to prepare it expressly for this purpose, stir into a generous cup of flour as much water as is needed to form a stiff dough, then knead and roll it under the hands into a strip and use as indicated above.

On every-day occasions ramequins are the mainstay of the woman whose family have the egg-eating habit and do not want them cooked always in "the same old way," i.e., in the shell. In ramequins and shirred-egg dishes, eggs may be cooked by a new recipe every day in the year, and new recipes will still be on hand for the next year's menus. In egg-cookery, ramequins and shirrers are the serving as well as the cooking dishes, and by use of them the modern idea of economy in work is well illustrated.

The housekeeper who is desirous of setting a pleasing table without an undue expenditure of time or money, will find ramequins and cottes quite indispensable additions to her table service. With these at

hand, left-over bits of vegetables, fish, fowl, veal, or other delicate meats can be transformed quickly into creamed or deviled dishes, dishes Bechamel, or soufflé. Any one of these preparations, sent to the table in a handsome ramequin or cocotte as an entrée at dinner or a hot tidbit at supper or luncheon, changes the nature of an ordinary, commonplace meal, and gives it an air of elegance and distinction.

But at meals of ceremony it is that ramequins most appeal to us, for they are appropriate for either savory or sweet dishes ; in them may be served cocktails, salads, entrées, or desserts ; they are alike convenient for dishes cooked *au gratin* or Newburg, creamed or scalloped. The little covered dishes when uncovered may disclose a bird, a rolled fillet of fish, stuffed mushrooms, creamed sweet-breads, or many another tidbit that has been cooked in a larger vessel, to insure proper moisture with the minimum of labor, and then transferred to the individual dish made hot to receive it.

Linen or lace-paper doilies should be laid over the plates on which the ramequin is to rest.

Ramequins without covers are designed for dishes served *au gratin*, scalloped or in the form of soufflés, in all of which a crusty exterior is



PLATE II

desired. It is perhaps needless to say that soufflés, from their very nature, cannot be transferred from one dish to another, but must be served the instant they are cooked and from the dish in which they are cooked. While cooking let them stand on many folds of paper and surrounded by hot, but not boiling, water. When done set at once in place in the small silver cases made to receive them and hasten them to the table. Scalloped dishes also are cooked in the open ramequins.

PLATE II

- 5053 **Shirred Egg Dish**, round, porcelaine a feu lining, diameter, 8½ inches.
5052 **Bean Pot**, porcelaine a feu lining, capacity, 3 pints.
5048½ **Casserole**, round, porcelaine a feu lining and cover, and silver-plated service cover, capacity, 4 pints.
5051 **Casserole**, oval, porcelaine a feu lining and cover, capacity, 5 pints.
2285½ **Vegetable Dish**, round, porcelaine a feu lining and cover, and silver-plated service cover, diameter, 8 inches.
-

Casserole and ramequin cookery, properly conducted, is a slow process, for it is carried on at a comparatively low temperature. For an operation that requires a high degree of heat, some other utensil is indicated; thus, when a sauce for a creamed dish is desired, the sauce should be made in a dish of some other ware; the article to be served should be made hot in this sauce and then transferred, sauce and all, to the

casserole or ramequins. So when articles, as fowl, birds, sweetbreads, mushrooms, etc., are to be browned in butter or oil, before the liquid in which they are to be finally cooked is added to them, let the preliminary cooking be carried on in the frying pan. Then, when the articles are transferred to the casserole, carefully rinse the pan, to secure all the browned juices for the earthen dish. Hold ever in mind this fact, that casserole cooking should not pass beyond a gentle simmer, and time must be allowed for the process.

Petites marmites (individual soup pots), bouillon cups, and cream-soup cups are receptacles for cooked soup.

Care of Pottery Ware

The interior surface of casseroles and ramequins is highly polished; thus odor and flavor are not retained and the dishes are cleansed with ease. Avoid changing the temperature, from hot to cold or cold to hot, too abruptly, lest the ware be crackled.

Bouillon

Cut in very small pieces, or chop fine, three pounds of raw beef from the vein or under part of the round. Let stand covered with two quarts of cold water, until the meat looks

whitish and the water is well colored, then gradually heat the contents of the kettle to the boiling point. Let boil five minutes, then skim carefully and let simmer gently five hours. Add a small onion with three cloves pressed into it, half a carrot cut in slices, two or three sprigs of parsley, and two stalks of celery and let simmer another hour. Strain off the broth and set it aside in a cool place. When cold remove the fat and measure the broth. There should be three pints of liquid; if there be less, add water to secure this quantity; add one teaspoonful and a half of salt, the whites of two eggs beaten slightly and mixed with the crushed shells, and a little pepper if desired. Stir the mixture constantly while slowly heating it to the boiling point; let boil three minutes, then simmer fifteen minutes; now add half a cup of cold water and let stand to settle; remove the scum from the top with a skimmer and strain the soup through a napkin wrung out of hot water, and laid over a strainer, and reheat before serving in bouillon cups. Bouillon is sometimes served without clearing. Simply remove the fat, add the salt and reheat. If a richer, darker-colored bouillon be desired, brown a portion of the meat over the fire in hot fat before it is set to cook in the water.



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5042 $\frac{1}{2}$

5039 $\frac{1}{2}$

5001

Cream-of-Celery Soup

Cut fine the outer stalks of celery to make a generous pint; let cook in boiling water until tender, then press through a fine sieve; there should be one pint of liquid and pulp. Scald three cups of milk with two slices of onion. Melt one-fourth a cup of butter, and in it cook one-fourth a cup of flour and a teaspoonful of salt, also pepper if desired; add the celery purée; cook and stir until the boiling point is reached, strain in

PLATE III

- 5047½ **Bean Pot**, pottery lining and cover, and silver-plated service cover, capacity, 3 pints.
5042½ **Casserole**, oval, pottery lining and cover, and silver-plated service cover, capacity, 5 pints.
5039½ **Casserole**, pottery lining and cover, and silver-plated service cover, capacity, 5 pints.
5001 **Casserole**, oval, pottery lining and cover, capacity, 5 pints.
-

the scalded milk and serve at once in cream-soup cups. Serve at the same time crisped crackers or pulled bread on a separate dish.

Onion Soup in Petites Marmites

Melt half a cup of butter; in it cook four large white onions, sliced fine; stir and cook the onions until they are softened and yellowed, then add three or four sprigs of parsley, two quarts of rich beef broth and a pint of water and let simmer twenty

minutes. Have ready eight *petites marmites*; into each of these put three round slices of French bread freed from crust, browned in the oven, or toasted, and then sprinkled with grated Parmesan cheese. Strain the soup over the toast, which will rise to the top of the *marmites*; again sprinkle the toast with grated cheese and set the *marmites* into the oven, to melt the cheese and brown it slightly. The soup is now ready to send to the table in the little vessels. If preferred, pick out the parsley and leave the onion in the soup.

Pot-au-Fue to Serve in Petites Marmites

(Soup to Serve in Individual Soup Pots)

For two quarts of this soup purchase four pounds of beef from the vein or round, a fowl weighing about three pounds, and about eight inches of marrow bone (beef) sawed into inch lengths. Put the beef over the fire to cook in three quarts of cold water, and heat water quickly to the boiling point; let boil three minutes, then skim and remove to a cooler part of the range and keep at the simmering point. Clean, truss, and roast the fowl fifteen minutes, then when well browned, put it into the soup kettle, adding also the giblets carefully cleaned; take out the

chicken and beef as soon as they are tender. Remove and keep hot a part of the breast of the chicken and a part of the beef, to serve in the pots, and set the rest aside for other use. To the soup add an onion, into which two cloves have been pressed, two small carrots, one turnip, and three stalks of celery; remove these as soon as tender and keep them hot. Remove the fat from the broth and strain the broth through a cheesecloth; add two teaspoonfuls of salt and reheat it. Into each *petite marmite*, put two pieces, each, of vegetables, chicken, and beef and pour over the broth; put the covers in place and set the *marmites* on plates covered with folded napkins. Serve with this soup some slices of bread, browned in the oven or toasted and spread with the beef marrow, poached six minutes in water at boiling point.

Chicken en Casserole

Separate the chicken into pieces at the joints and wipe each with a wet cloth; sauté in butter melted in a frying pan, first on one side and then on the other, until delicately browned, then transfer the pieces to the casserole; add about a pint of hot white broth (made from veal or chicken) or boiling water, put on the cover and let cook in a moderately heated oven about one hour and a



PLATE IV

quarter. Melt two or three table-
spoonfuls of butter in the frying pan
and in it sauté six or eight peeled
mushroom caps, a dozen slices or
balls (cut with French cutter) of
carrot, two dozen potato balls, and
six peeled onions, the size of the
potato balls. As soon as these are
browned, remove them to the casse-
role, add more broth if needed, four
tablespoonfuls of sherry wine, and
salt to season; set the cover in place,
seal the dish with paste and return

PLATE IV

- 5033½ **Bean Pot**, pottery lining and cover, and sil-
ver-plated service cover, capacity, 1½ pints.
5031½ **Casserole**, oval, pottery lining and cover,
and silver-plated service cover, capacity,
5 pints.
5028½ **Casserole**, pottery lining and cover, and
silver-plated service cover, capacity, 5 pints.
5007 **Casserole**, oval, pottery lining and cover,
and silver-plated service cover, capacity,
7 pints.
-

to the oven for another half hour or
until the vegetables are tender, when
the chicken should be cooked.

Sweetbreads en Casserole

Let two pair of sweetbreads stand
an hour or longer in cold water,
changing the water several times and
removing unedible portions; drain,
cover with boiling water, and let
simmer ten minutes, to stiffen them
on the outside; let chill in cold
water, then draw into the best side

of each about a dozen lardoons of fat salt pork. Melt four tablespoonfuls of butter in a frying pan and in this brown the sweetbreads, first on one side and then on the other, taking care to brown the larded side but little. Set the sweetbreads in the casserole; add veal broth, highly seasoned with vegetables and sweet herbs (or add half a cup of celery, onion, and carrot in bits, tied in a muslin for removal), to half cover the sweetbreads; cover and let simmer in the oven nearly an hour. Sauté six or eight mushroom caps in butter and add these to the casserole; let cook fifteen minutes, when the broth should be well reduced; add half a cup of thick cream, salt and paprika to season and a pint of hot cooked peas, letting the peas settle to the bottom of the dish and drawing the sweetbreads and mushrooms above them. This dish may be served, after cooking, in individual ramequins, those of oval shape being well adapted to this service. The peas should be below and around the sweetbreads and the mushroom caps above. The mushrooms may be omitted.

Veal Collops en Casserole

Have veal from the leg cut in slices about three-fourths an inch in thickness; cut these in pieces for

serving and into each draw one or two fine bits of salt pork or lardoons. In a frying pan have four or five tablespoonfuls of hot pork fat or butter, and in this cook about two pounds of the veal until nicely browned; remove the browned veal to the casserole and add an onion, into which four cloves have been pressed, two sprigs of parsley, and stock or boiling water nearly to cover the veal; sauté a green pepper, chopped fine, in a tablespoonful of butter, and add this with two or three peeled tomatoes cut in pieces, also salt to season; cover the dish, and let cook in a moderate oven about an hour and a half. Mushrooms, with caps whole or broken in pieces, may be used in this dish, and when desired the liquid may be thickened with flour mixed with cold water to a thin paste. Remove the onion and parsley before serving.

Potatoes en Casserole

Melt one-fourth a cup of butter (the clear fat from bacon or salt pork, or the fat taken from the top of a kettle of soup are all well adapted to this use) in a frying pan. Have ready nearly a quart of balls cut from pared potatoes with a French cutter, washed in cold water, and dried in a cloth. Turn the balls into the hot fat, and add a teaspoonful of salt and



PLATE V

a grating (about a teaspoonful) of onion. Shake the frying pan over a brisk fire, to brown the potatoes; then add brown stock or boiling water nearly to cover the potato, and heat the whole to the boiling point. Add a tablespoonful of chopped parsley and turn into a casserole, cover close, and let cook in a moderate oven about forty minutes. Serve from the dish. Balls cut from turnips, carrots, and Jerusalem artichokes, as also pieces of celery, an inch and a half in length, may be cooked in the

PLATE V

- 5020 **Casserole**, oval, pottery lining and cover, capacity, 5 pints.
- 5016 **Casserole**, pottery lining and cover, capacity, 6 pints.
- 5011 **Casserole**, pottery lining and cover, capacity, 5 pints.
- 5002½ **Casserole**, pottery lining and cover, and silver-plated service cover, capacity, 2½ pints.
-

same way. When the cooking is finished there should not be a superfluity of liquid in the dish — just enough to serve a scant tablespoonful with each service of vegetable.

Sweet Potatoes, en Casserole

Pare about eight sweet potatoes of the same size; cut these in halves lengthwise, cover with boiling, salted water, and let boil five or six minutes; then drain carefully. Melt one-fourth

a cup of butter in a casserole, put in a layer of potatoes, and sprinkle them thick with maple or brown sugar; put in another layer of potatoes, dot them with bits of butter, and sprinkle with sugar and a little salt; cover the dish and set to cook in a moderate oven. After twenty minutes remove the cover and add, if the potatoes seem dry, a little butter and sugar melted in hot water, and let cook about ten minutes longer. When done the potatoes should be moist with syrup, and there should be a little syrup in the dish.

Bananas with Sauce en Casserole

Peel five or six bananas; scrape off the coarse threads, and cut the bananas in halves, lengthwise, and the pieces in halves, crosswise. Put these into a casserole. Melt a small glass of currant jelly in a cup of boiling water and pour over the bananas; then squeeze over them the juice of half a lemon; cover the dish, and let cook in a moderate oven about half an hour. Serve from the casserole as a sweet entrée with roast beef or mutton, or with beefsteak.

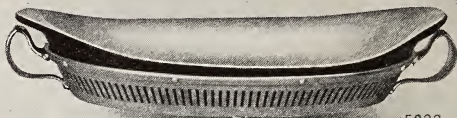
Beefsteak en Casserole

Use two pounds of round steak, cut from one inch to one inch and a half thick. The steak may be left whole

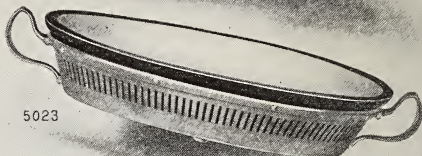
or cut into pieces each two inches square. Heat an iron frying pan, rub over the surface with a bit of fat from the meat, put in the steak, and cook, first on one side and then on the other, to harden the meat on the outside and thus keep in the juices; put the meat into the casserole; put in also a dozen and a half pieces, each, of carrot and turnip. The vegetables may be cut in similar-shaped slices, cubes, or triangles, or they may be cut into balls with a French cutter; add also about a dozen very small onions, nicely peeled, a tablespoonful of kitchen bouquet, and a generous pint of brown stock or boiling water. Cover, and let cook very gently in the oven about an hour and a half. After cooking an hour, add salt and more broth if needed. Serve from the casserole. The vegetables may be browned in one-fourth a cup of dripping before being put into the casserole. For this style of cooking, round steak gives a richer dish than does a sirloin steak, and should be selected, when the cooking is to be done in the casserole.

Beefsteak en Casserole, Rathskeller Style

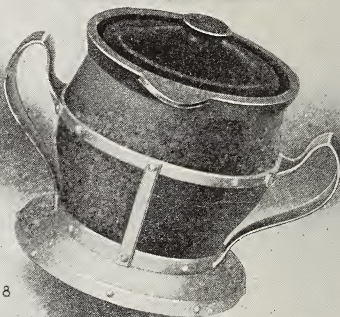
Select a sirloin or tenderloin steak at least an inch thick. Have ready cooked in brown stock until tender,



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balls cut from carrots and turnips, half a dozen of each for each service ; also for each service two small onions. For a steak weighing about two pounds, melt and brown three tablespoonfuls of butter ; in it stir and cook five tablespoonfuls of flour until the flour is well browned, then add half a teaspoonful of salt and one cup and a half of rich, dark-brown broth ; stir the sauce constantly until it boils, then add the cooked vegetables and about a dozen canned

PLATE VI

- 5022 **Shirred Egg Dish**, oval, pottery lining, length, 9½ inches.
- 5023 **Gratin Dish**, oval, pottery lining, length, 8½ inches.
- 5008 **Petite Marmite**, pottery lining, with cover, capacity, 2 pints.
- 5025 **Pie Plate**, round, pottery lining, diameter, 9½ inches.
- 5012 **Shirred Egg Dish**, round, pottery lining, diameter, 8½ inches.
-

mushrooms and let the whole stand over hot water while the steak is being cooked ; also let a low, uncovered casserole become thoroughly heated. Rub over the surface of a hot iron frying pan with a bit of suet, then lay in the steak, turn it every ten seconds, at first, keeping the pan very hot, then let cook more slowly, turning less frequently for about six min-

utes in all. Set the steak in the hot casserole, turn the vegetables and sauce over it and set the dish into a hot oven to stand about four minutes; sprinkle the steak with a teaspoonful or more of fine-chopped parsley, and serve at once. The casserole being low, the steak is easily carved in the dish.

Hungarian Goulasch

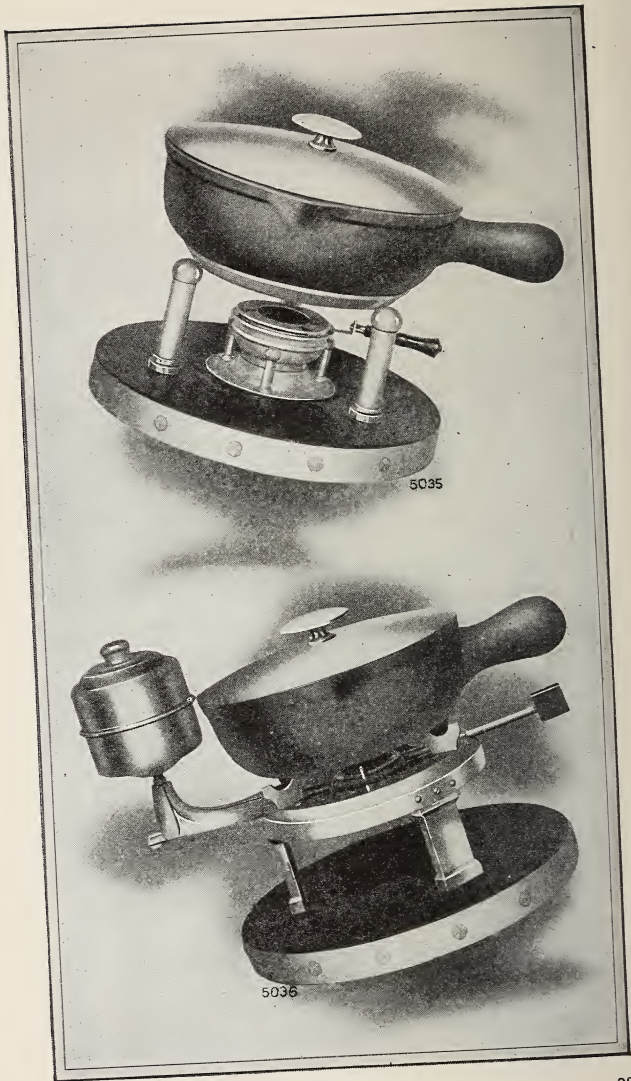
Slice a peeled onion and cook it until brown in three tablespoonfuls of fat tried out of salt pork; take out the onion and turn in a pound and a half of lean, uncooked veal cut in inch cubes; stir, and cook the meat until slightly browned, then, rejecting the fat, if there be any in the pan, dispose the meat in a casserole; add about a pint of broth or boiling water and a teaspoonful of paprika, cover the dish and set to cook in the oven. In the meantime add more fat to the frying pan, and when hot, brown in it about a dozen balls cut from pared potatoes, and a dozen small onions; when the onions are well browned, add them to the casserole, and after the meat has been cooking an hour, add a teaspoonful of salt and the potatoes, and, if desired, two tablespoonfuls of flour mixed to a thin paste with cold water. Let cook in all about two hours. Serve from the casserole.

Pigeons en Casserole

Select young pigeons; clean and wash carefully and draw into the breasts some lardoons or strips of salt pork or bacon, or tie a slice of bacon around each pigeon. Put two or three tablespoonfuls of butter in a casserole; add a Spanish onion, cut in slices, and on these set the pigeons; cover and let cook fifteen minutes on the back of the range; add three cups of beef or veal broth and let cook in the oven until the pigeons are tender. It will take from one to four hours according to age of birds. Add hot broth as is needed to keep the pigeons half covered. When the pigeons are nearly tender, cook a small cauliflower, separate it into flowerets and add to the pigeons in the casserole with pepper and salt; two tablespoonfuls of flour mixed smooth with water may be stirred into the liquid before the cauliflower is added.

Neck of Lamb en Casserole

Put about two pounds and a half of lamb from the breast, cut in pieces for serving, into a casserole. Season with salt and pepper, dredge with flour, and sprinkle a few bits of butter on top. Put around the meat a peeled and sliced onion, a pepper pod cut in strips, and a cup of sliced tomatoes (fresh or canned); add water



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to half cover the meat, cover and let cook two hours; add half a cup of blanched rice and more water if needed and let cook another hour. Serve from the casserole.

Eggs Shirred in Ramequins

For each ramequin take about three tablespoonfuls of fine bread crumbs from the center of a slice or loaf and an equal quantity of fine-chopped cooked chicken or ham. Add a few

PLATE VII

- 5035 **Casserole Chafing Dish**, pottery lining and cover, and silver-plated service cover, "Mission" style, oak base, silver-plated mountings, with Perfection Lamp, capacities, 3½, 5, and 6 pints.
- 5036 **Casserole Chafing Dish**, pottery lining and cover, and silver-plated service cover, on a Denatured Alcohol Gas Stove, "Mission" style, oak base, silver-plated mountings, capacities, 3½, 5, and 6 pints. This stove has all the advantages of the gas range. Burns the new fuel, Denatured Alcohol, and has the added convenience of portability.
-

grains of salt and cream or broth to make a thin batter. Butter a ramequin, put in a little of the batter, break in an egg, and cover it with the rest of the batter. Let cook in a moderate oven until the egg is set. Serve in the ramequins. For a change prepare about half the quantity of "batter," put this in the ramequins, break in the eggs, then cook until set. Take from the oven, and finish by disposing a tablespoonful of hot white or tomato sauce above the egg.

This, though it costs a little more work, is preferable.

Beef en Casserole

Have a pound and a half or two pounds of inexpensive beef cut in pieces for serving. A piece from the neck, the lower part of the round, or the shank may be used. Put these into the casserole, add boiling water nearly to top of the meat, cover, and let cook in a moderate oven about three hours. Pare four or five potatoes, and cut each into eight lengthwise pieces; cover with cold water and let heat quickly to the boiling point, then drain, rinse in cold water, and drain again. To the meat in the casserole add the potatoes, a teaspoonful of salt and half a teaspoonful of pepper. Let cook half an hour or longer, if the meat be not tender. A tablespoonful of dried mushrooms, soaked in cold water an hour or more, or two young carrots, scraped and cut in quarters, may be added with the potatoes.

Hamburg Balls en Casserole

Chop fine two pounds of round steak, half an onion, three sprigs of parsley, and two slices of fat bacon. Add a beaten egg, a teaspoonful of salt, and half a teaspoonful of pepper (a piece of red or green pepper pod may be chopped with the meat); mix thoroughly, then roll into a dozen or more balls. Put the balls in the cas-

serole. Strain a can of tomatoes (to exclude seeds), add a cup of boiling water, a teaspoonful of salt, and half a teaspoonful of pepper and heat to the boiling point; add to the casserole, cover and let cook about an hour. In the meantime cook a scant cup of macaroni (pieces an inch long) in rapid-boiling, salted water; drain, rinse in cold water, and turn into the casserole. Lift the balls to the top of the dish and return to the oven. Serve when hot. If desired, half a cup or more of grated cheese may be mixed through the macaroni in the dish. One-fourth a cup of dried mushrooms, soaked in cold water, may be added with the balls when set to cook.

Beef en Casserole, French Fashion

Cut one pound and a half of round steak in pieces for serving; roll in flour and let cook in bacon or salt pork fat in a frying-pan until brown on one side, then turn and brown the other side; remove the meat to a casserole, add more fat if needed, and in it brown eight small onions; add these to the casserole with a teaspoonful of salt, half a teaspoonful of pepper, and boiling water to nearly cover the meat. Cover and let cook about two hours. Have ready about



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a cup of cooked beans (green beans in season or dried Lima beans in winter), draw the meat to the center of the casserole, season the beans with salt, pepper and butter, and turn them into the liquid around the meat.

Lamb Chops en Casserole

Select chops from the neck, such as would not be tender when broiled. Roll the chops in flour on both sides, cook in hot fat in a frying-pan until browned on both sides, then remove to the casserole; cover with boiling

PLATE VIII

- 5030 **6 Bouillon Cups**, with china linings, in case, satin lined.
- 5033 **6 Bouillon Cups**, with Lenox china linings, in case, satin lined.
-

water, light stock, or tomato purée; add three or four young carrots, scraped and cut in quarters, and let cook about two hours. When about ready to serve add a teaspoonful of salt, half a teaspoonful of pepper, and nearly a pint of cooked peas, well seasoned. Cover and serve very hot. Three or four small French turnips, pared and cut in quarters, may be added with the carrots.

Lamb's or Calf's Liver en Casserole

Cut the liver in short slices nearly an inch thick, roll in flour, then brown, first on one side and then on the other, in hot bacon fat. Put the liver into a casserole and add one or two tablespoonfuls of butter to the frying pan; add one-fourth a cup of flour and cook until browned; pour on a pint of tomato purée, broth or water, and half a teaspoonful of salt, and stir until boiling, then pour into the casserole; add five or six new carrots, scraped and cut in quarters, cover and let cook in the oven an hour; add six small onions, parboiled and drained, and two or three branches of parsley, and let cook another hour. Skim off all fat, add more thickening (flour and water) and seasoning if needed. Let simmer ten minutes and serve in the casserole. Mushrooms are an improvement. Water or broth should be added if needed during the cooking.

Fresh Haddock or Cod en Casserole

Select a fish weighing about three pounds. Have the head removed at the market, but sent home with the

fish. Pull the skin from the fish, remove the flesh from the backbone, and cut it into suitable pieces for serving. Cover the head, the backbone, broken in pieces, and the skin with cold water; add three or four slices of carrots, half an onion, and let simmer an hour, then strain off the liquid. Put the fish in the casserole, cover with the fish broth, add half a dozen small parboiled onions and three or four small potatoes, pared and cut in quarters and parboiled. Add also a teaspoonful of salt and half a teaspoonful of pepper. Cover and let cook about half an hour. Add two tablespoonfuls of butter, and salt and pepper as needed. Serve from the casserole. The onions must have been cooked at least an hour before being added to the casserole.

Cauliflower with Cheese au Gratin

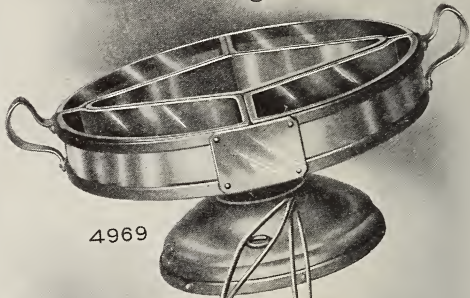
Have ready a cauliflower cooked in boiling, salted water until tender. Separate the cauliflower into flowerets, and dispose these, stem downward, in ramequins. For a medium sized cauliflower, melt three tablespoonfuls of butter, and cook in it three tablespoonfuls of flour, half



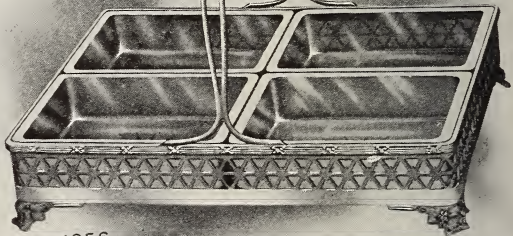
1143



4392



4969



4956

a teaspoonful of salt, and a dash of paprika; then add a cup and a half of milk, and stir until the sauce boils, then stir in a cup of grated cheese and pour a little of the sauce over the cauliflower in each ramequin. Stir a cup of fine cracker crumbs into one-third a cup of melted butter; sprinkle these over the cauliflower and sauce, and set the ramequins into the oven to brown the crumbs. Serve in the ramequins as a vegetable entrée.

PLATE IX

- 1143 **Celery Dish**, cut-glass lining, length, 11 inches.
4392 **Bowl**, cut-glass lining, diameter, 7½ inches.
4969 **Relish Dish**, cut-glass lining, 5 compartments, diameter, 9 inches.
4956 **Relish Dish**, cut-glass lining, length, 11 inches.
-

Ham en Casserole

Put into a casserole a slice of ham an inch or more thick, or use ham, cut very thin, to make a depth of two inches. Pour in boiling water nearly to cover the ham, cover the casserole and let cook in the oven about two hours. Half an hour before serving add six or eight small potatoes, pared and cut in halves or quarters. Serve from the casserole.

Creamed Oysters in Ramequins

Pour a cup of cold water over a quart of oysters, and look over and wash the oysters to remove shell or sand. Strain the liquor through two folds of cheesecloth, set it over the fire and heat to the boiling point; skim, then add the oysters and heat these as quickly as possible to the boiling point; drain the oysters and leave them whole or cut them in halves. Melt three tablespoonfuls of butter; in this cook three tablespoonfuls of flour, half a teaspoonful of salt, and a dash of pepper, then add a cup of the broth and half a cup of rich cream, or in place of these one cup and a half of rich milk; stir until boiling, then add the oysters and let become very hot. Serve in covered ramequins, made hot by rinsing them in hot water. Serve with these olives or pickles, baking-powder biscuit or yeast rolls.

Chicken Bechamel in Ramequins

Melt two tablespoonfuls of butter; cook in this two tablespoonfuls of flour, half a teaspoonful of salt and a dash of pepper, then stir in three-fourths a cup, each, of chicken broth and milk or cream; stir until boiling, then add a tablespoonful of fine-chopped parsley, about ten drops of

onion juice, a pint of cooked chicken, chopped fine, and the beaten yolks of four eggs; turn the mixture into buttered ramequins and make the top of the mixture smooth. Set the ramequins on many folds of paper in an agate dish, surround with boiling water to half their height and let cook in a moderate oven about twenty minutes or until the mixture feels firm. If uncovered ramequins be used, when sending to the table, set a sprig of parsley in the top of each. Mushrooms or sweetbreads may be mixed with the chicken. Fish, oysters, lobster, shrimps, sweetbreads, and mushrooms may be used in place of the chicken.

Salted Almonds

Cover a pint of shelled almonds with boiling water and let boil about two minutes, then drain and cover with cold water; take the almonds, one by one, between the thumb and forefinger, and remove the outer brown skin. Beat the white of an egg slightly, then pass it through a fine strainer. Mix the nuts in the white of egg to moisten them slightly, then toss them in a tablespoonful or more of fine salt and set into the oven to dry. The nuts must be watched carefully while in the oven, lest they burn. Serve in individual relish dishes.

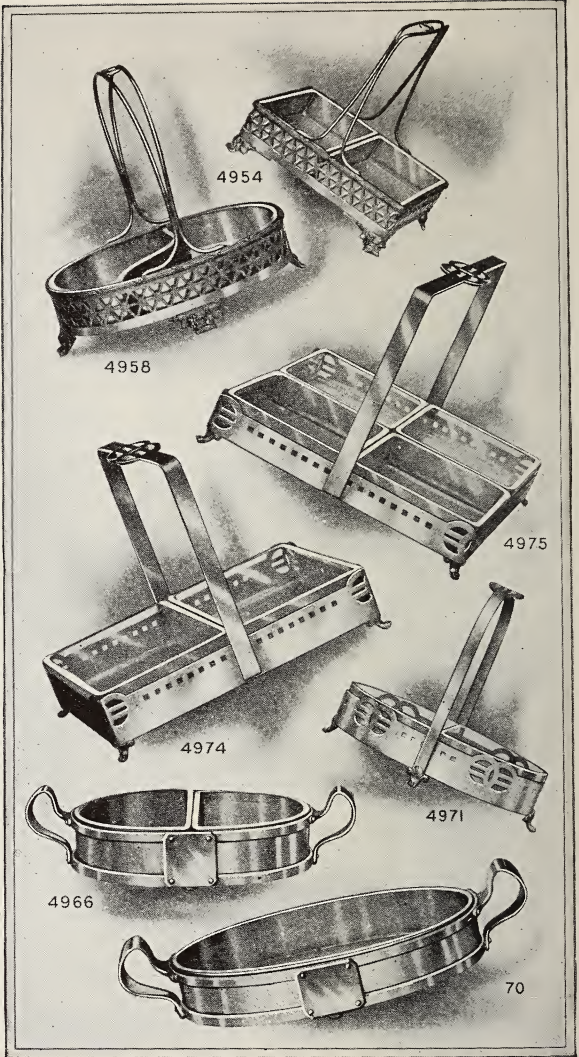


PLATE X

Anchovy-and-Cheese Hors d'Oeuvres

Cut some fillets of anchovies or herring (those preserved in oil are the choicest) in tiny diamond-shaped pieces; put the trimmings of the fish into very small ramequins. For eight ramequins take a choice cream cheese and two or three teaspoonfuls of meat extract and work to a smooth paste; with a pastry bag and star tube press the paste into the rame-

PLATE X

- 4954 **Relish Dish**, cut-glass lining, 2 compartments, length, 7 inches.
4958 **Relish Dish**, cut-glass lining, 2 compartments, length, 7¼ inches.
4975 **Relish Dish**, cut-glass lining, 4 compartments, length, 8 inches.
4974 **Relish Dish**, cut-glass lining, 2 compartments, length, 8½ inches.
4971 **Relish Dish**, cut-glass lining, 2 compartments, length, 6½ inches.
4966 **Relish Dish**, cut-glass lining, 2 compartments, length, 6½ inches.
70 **Olive Dish**, cut-glass lining, length, 7 inches.
-

quins over the fish, to cover it completely, and have a star of paste in the center of each ramequin. Decorate with the diamond-shaped pieces of fish and parsley or cress leaves. Serve at the beginning of luncheon or dinner in the place of raw oysters.

Lobster Newburg in Ramequins

Melt two tablespoonfuls of butter in a frying pan, and stir into it a pint

of lobster meat, cut in small pieces, shaking in a little salt and a dash of paprika ; cover the dish and let stand for three or four minutes, then add one-fourth a cup of sherry or Madeira and mix thoroughly. Lastly stir in the beaten yolks of three eggs, mixed with half a cup of cream; stir and cook (without boiling) until the mixture becomes very hot and slightly thickened, then turn into hot ramequins, cover closely and send at once to the table. Parboiled oysters or clams, cooked chicken, finnan haddie, lobster, shrimps, and sweetbreads may be prepared by the same recipe.

Brown Fricassee of Oysters in Ramequins

Melt one-fourth a cup of butter ; in this cook two slices of onion, a sprig or two of parsley, three slices of carrot, and one-fourth a green pepper pod, cut in strips, until they are browned. In the meanwhile, scald one quart of oysters and drain them carefully. Cook one-third a cup of flour in the butter with the vegetables, until it is well browned, then add one cup of oyster liquor and one-half cup of cream and stir constantly until the sauce thickens and boils, then strain over the drained oysters and let heat over boiling water. When ready to

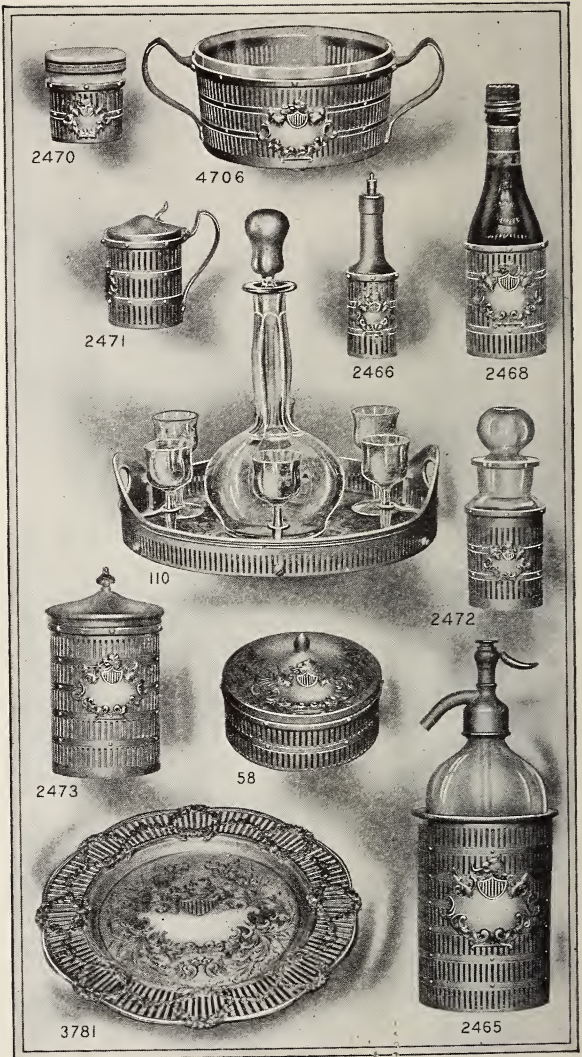
serve turn into the ramequins, made hot in the warming oven or hot water, and serve at once. Pass at the same time hot biscuit, rolls, or puff-paste diamonds. This dish may be served in either covered or uncovered ramequins.

Oysters Coddled in Ramequins

From slices of bread half an inch thick stamp out pieces of bread the size of the ramequins; toast and butter them and set one in each ramequin; above these dispose a layer of oysters carefully washed and freed from bits of shell; sprinkle the oysters with salt and pepper, and pour over them two tablespoonfuls of cream sauce (see creamed oysters) made with milk or cream. Sprinkle the contents of each dish with two tablespoonfuls of cracker crumbs, mixed with melted butter. Cook in the oven (not in a dish of hot water) about eight minutes, or until the crumbs are well browned. Set the ramequins in the silver cases and send at once to the table.

Turbans of Fish in Ramequins

For eight ramequins have two small slices of halibut cut entirely across the fish; remove the skin and bone, thus securing eight "fillets" of the same shape and size. Trim these, if



when rolled they will be too large for the ramequins. Dip the fillets in melted butter; squeeze over them the juice of half a lemon and a little onion juice and sprinkle with a little salt. Commencing at the widest end, roll each fillet into a "turban" and push a wooden toothpick, dipped in melted butter, through the turban, to hold it in shape. Set the prepared turbans in an agate pan, pour in a little fish stock (made by simmering the bones and trimmings of the fish

PLATE XI

- 2470 **MacLaren's Cheese.**
 - 4706 **Ice Tub** (cut-glass lining).
 - 2471 **Mustard** (glass lining).
 - 2466 **Tabasco** (filled bottle).
 - 2468 **Ketchup** (filled bottle).
 - 110 **Cordial Set** (8 pieces).
 - 2472 **Horseradish** (glass lining).
 - 2473 **Marmalade** (filled jar).
 - 58 **Camembert Cheese.**
 - 3781 **Sandwich Tray.**
 - 2465 **Siphon.**
-

with a few slices, each, of carrot and onion in water to cover) and put a teaspoonful of butter on each. Cook in a moderate oven about fifteen minutes. Baste three or four times with the liquid in the pan. When the turbans are cooked, drain off the liquid and add to it enough cream or milk to make a cup and a half in all. Melt three tablespoonfuls of butter; cook in it three tablespoonfuls of flour and one-fourth a teaspoonful, each, of salt and pepper; add the liquid and

stir until boiling. Set the turbans in the ramequins, pour sauce over and around them, cover and serve at once.

To Prepare Sardines to Serve as a Hors d'Oeuvre or at Chafing Dish Suppers

Drain the sardines and wipe with a cloth, to free them from the oil of the can. Slice a mild onion, put a layer into a dish long enough to take the sardines and on this dispose a layer of sardines; alternate the layers until all the sardines are used. Mix four tablespoonfuls of oil, one of vinegar, and a tablespoonful of fine-chopped chilli pepper and pour over the sardines; cover closely and let stand in a cool place several hours. When ready to serve drain, and set into the glass receptacle of a silver sardine dish. Serve with pulled bread, deviled biscuit, toasted crackers, and quarters of lemon.

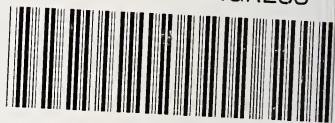
In the past twenty-five years there has been a remarkable growth in the material prosperity of the country. In consequence of enlarged means women are interested, as at no previous time, in dainty table service; and to meet the ever-growing demands of the homemaker silversmiths and artists have vied with each other in presenting articles in which both beauty and utility are combined. Cunningly wrought silver and cut glass have long been drawn upon when an elegant table was to be set forth. But cut glass is heavy, and when deeply engraved is liable to break unless it be handled with great care; nor does it quite fit in with our ideas of propriety to serve such articles as iced olives and pickles, strawberries, preserves, caviar, and the like, in direct contact with silver. Thus it has come to pass that the silver berry bowl, celery tray, and sil-

ver dishes for cheese, marmalade, preserves, sardines, and bonbons are provided with a removable glass lining. This lining is of finest crystal glass, uncut save for the conventional star at the bottom of the dish. In similar fashion the Italian *hors d'œuvre* dishes are made with compartments for caviar, sardines, anchovies, deviled biscuit, and the innumerable tidbits now thought so indispensable as a prelude to the formal dinner. All of these dishes are within the means of the modest housekeeper, and are well adapted to afford pleasure both to herself and those who are wont to gather daily around her table.

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